

Balinese Cuisine

by Komaneka at Keramas Beach

Exploring Traditional Balinese Ingredients



Om Swastiastu,

Bali consists of eight regencies, each of which has its own characteristic cuisine.

Timur Kitchen by **Komaneka Keramas** tries to serve food from various regions that is in danger of being forgotten under the pressure of modernization. Moreover, the food we serve is the same as that cooked by **the Family of the Owners of Komaneka Resorts**, (**Pak Koman** and his wife **Ibu Mansri**) at their home.

Understanding the habits and tastes of the resort owners, our chef has applied this knowledge in the design of menus to be introduced to guests, maintaining the characteristics of the ancestral cooking culture that one day will be recalled with nostalgia.

We hope this menu will provide memorable memories for our guests as they enjoy their holiday on the island of Bali, especially when staying with us as part of the big family of **Komaneka Resorts**.

Enjoy the richness of Bali's local ingredients!
Komaneka Family

Explore your palate with our classic Balinese cuisine

Penganter - Starter

LAWAR PUSUH BIU

Balinese traditional salad made from banana blossom, grilled grated coconut and Balinese basa gede (Ubud, Gianyar)

63



PERKEDEL JAGUNG SAMBEL TUUNG

Fried corn fritter mixed with green eggplant, tomato and chili salad (all region in Bali)

63



PESAN OONG TAHU

Marinated tofu and oyster mushroom wrapped in banana leaf served with chili, tomato, lime, cucumber, coconut and cem-cem leaves (all region in Bali)

63



RUJAK BULUNG UDANG

Fried marinated prawn with classic Balinese seaweed with galangal, grated coconut and chili lime dressing (Serangan, Denpasar)

63

KENUS GORENG BAWANG JAE

Fried calamari salad served with classic Balinese ginger, shallot and chili relish (Bebandem, Karangasem)

63



Kuah - Soup

KOMOH SIAP NANGKA

Classic Balinese minced chicken soup with young jackfruit cooked in local lime flavour and basa gede (Muncan, Karangasem)

52



JUKUT KACANG KELOR MELIK - LIK

Traditional Balinese red bean soup and moringa leaves topped with grated coconut & spices (Amlapura, Karangasem)

52



PULUNG - PULUNG BE PASIH

Fish balls soup served with cucumber and lime leaves (Sanur, Denpasar)

52

Boge Utame - Main Course

OPOKAN SEGARA	105	GUBAH CELENG MISI URUTAN	140
Grilled marinated fish in with sambal bongkot, cucumber, red bean & sayur urab served with steamed rice and soy bean crackers (Kusamba, Klungkung)		Grilled pork belly wrapped in banana leaves combined with classic Balinese pork sausage and lawar pusuh biu served with steamed rice and Balinese sambal (Pendem, Karangasem)	
SATE LANGUAN	140	TEMPE MESANTEN	80
Grilled fish satay, sambal marinated, vegetables pickled, steamed vegetables in taro leaf "Be Gude", with steamed rice, "sambal ulek" (Lebih, Gianyar)		Braised tempe in rich coconut & spice broth served with spinach, baby corn, mushroom and steamed rice (all region in Bali)	♥
ROROBAN BE PASIH	150	PENCOK SAGU	80
Grilled and braised seabass fillet in coconut milk served with seasonal vegetables, steamed rice and sambal ulek (Klungkung)		Pieces of sago cake in Balinese spice, coconut milk, spinach and mekalas long bean served with steamed rice (Subagan Karangasem)	♥
BRENGKES SIAP	105	BE KUCING SUNA CEKUH	90
Steamed chicken wrapped in banana leaves served with sayur mekalas, sambal ulek and sambal goreng" (Selat, Karangasem)		Fried sardine fillet in suna cekuh spice, plecing gonda served steamed rice topped with fried peanut & dried grated coconut saur (Negara, Jembrana)	
SEROSOB SIAP	140	BEBEK UPIH	175
Balinese spice grilled chicken stewed in coconut milk served with spinach and baby bean (Kemoning, Klungkung)		Marinated slow roasted duck in Balinese spices served with steamed rice, lawar kacang panjang and sambal (Ubud, Gianyar)	
SATE SIAP SERAPAH	105	SATE LILIT SIAP	105
Grilled marinated chicken skewer in basa gede served with steamed rice, sayur urab, classic coconut serapah sauce (Muncan, Karangasem)		Grilled winding minced chicken with Balinese spice on bamboo skewer served with steamed rice, sayur urab & "sambals" (all region in Bali)	
TIMBUNGAN BE CELENG	120	IKAN PANGGANG	175
Marinated roasted pork with Balinese spices cooked in bamboo served with steamed vegetables in Taro leaves (Perean, Tabanan)		Grilled baby snapper served with local lime and sambal marinated, served with "plecing gonda", with steamed rice, "sambal matah & sambal ulek" (Jimbaran, Badung)	

"Please don't hesitate to let us know if there are any other cravings the chefs can prepare for you."